

TEQUILA TASTING GUIDE

Learn how to identify, taste, and rate tequila like a maestro.

BLANCO OR SILVER

Appearance: Crystal Clear

Aroma: Fresh agave with fruits & citrus

Flavor: Fresh agave with hints of citrus; smooth & sweet

Finish: Just a little peppery

GOLD OR JOVEN

Appearance: Clear, dark golden

Aroma: Flan, spiced nuts & honey

Flavor: Dark roasted peppers, dried pineapple, & apple, dry yet fruity

Finish: Medium body with warming Mexican spices & herbs

REPOSADO

Appearance: Clean & bright with light amber tint

Aroma: Oak hints accented by light citrus & agave

Flavor: Smooth & sweet with excellent balance between agave & oak; notes of citrus, fruit & honey

Finish: Light floral notes followed by vanilla

AÑEJO

Appearance: Clear with light amber color

Aroma: Medium oak notes like vanilla & raisin with a hint of citrus

Flavor: Smooth & sweet with distinct oak notes, especially vanilla but also melon, raisin, & a hint of citrus

Finish: Toasty, smoky notes with a hint of caramel

EXTRA AÑEJO

Appearance: Deep golden amber

Aroma: Rich aromas of cola nut, vanilla, pineapple, ginger & pepper

Flavor: Dry, yet fruity, medium to full body with undertones guava, lychee, & spicy oak

Finish: Rich and layered, it's long, smooth & spicy

How to Taste

1

LOOK AT COLOR

Hold the glass to the light and make note of the color. Tequila blanco should be clear, reposado a golden color, and the añejo's between golden and amber.



2

SWIRL IT

Swirl the glass to release the aromas and look for the legs - "lagrimas de la agave". Legs are essential oils.



3

SMIFF IT

Hold the rim of the glass an inch from your nose and give it a sniff. What aromas do you smell?



4

SIP & HOLD

Take a sip and hold it in your mouth for 5 seconds to coat your tongue before swallowing.



5

SWALLOW & ENJOY

Swallow it and you should taste all the flavors you smelled. Evaluate the flavors you tasted.

